

**For Your Safety (continued):**

- For protection against fire, put the appliance at least 4 inches (10 cm) away from the wall. The space above the appliance must be kept free. Unhindered air supply must be ensured.
- Do not clean with a steam jet appliance.
- Do not use the appliance as a space heater. Improper use will result in loss of warranty.

**Maintenance:**

The most effective and safe way to clean the range is with a mild detergent and a soft, moist cloth. **Do not use any scouring agents!**

**LIMITED TWO-YEAR WARRANTY**

This product is warranted to be free from defects in material and workmanship under normal use and service for a for a period of two (2) years from the date of purchase by the user thereof, or for maximum period of thirty (30) months from the date of manufacture if unit was a gift (refer to ink stamp or black dated sticker on appliance. Removing sticker voids the warranty.)

To obtain service during warranty period, call BroilKing\* at 860-738-2200 for a Return Authorization Number. **Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays.** Then return the appliance, insured and freight prepaid, to the BroilKing factory: BroilKing Corp., ATTN: REPAIR, 143 Colebrook River Road, Winsted, CT 06098, Phone: 860-738-2200, Fax: 860-738-9404). Proof of purchase is required when requesting warranty service - **SAVE YOUR SALES RECEIPT.** Send a copy of your receipt along with a note stating your name, address, phone number, and the nature of the problem, and requesting warranty service. Be sure to package the unit carefully; we are not responsible for damage occurring during shipment to the repair facility.

This warranty is extended only to the original purchaser and does not apply to shipping damage, accidental breakage, alteration, tampering, misuse or abuse, commercial use, unreasonable use, or damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Lost or broken cordsets, breakage of glass, nonstick or other coatings are not covered by this warranty. **Warranty covers repairing the unit and returning it to customer.**

BroilKing Corp. disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights, which vary from state to state. Warranty is applicable only in USA and Canada\*.(Canadian customers contact BroilKing at 860-738-2200 for Canadian Service locations.)

**IMPORTANT NOTES:**

Date of Purchase: \_\_\_\_\_

Place of Purchase: \_\_\_\_\_

**To expedite all warranty claims please keep your dated sales receipt from place of purchase.**

6/29/2005 RV06



*Professional Cast Iron Ranges*

**Use & Care Manual  
Models PCR-1B, PCR-1S & PCR-2S**



**PCR-1B**

1500 Watts / 12.5 amps / 120 Volts / 60 Hz / Single Phase



**PCR-1S**



**PCR-2S**

1650 Watts (1,000 Watts large burner/650 Watts small burner)  
13.8 amps / 120 Volts / 60 Hz / Single Phase

*BroilKing Corp.*

143 Colebrook River Road, Winsted, CT 06098  
(860) 738-2200 • Fax (860) 738-9404  
Website: [www.broilking.com](http://www.broilking.com) • E-mail: [info@broilking.com](mailto:info@broilking.com)

Congratulations on your purchase of a BroilKing Professional Cast Iron Range. BroilKing Professional Ranges duplicate the structural design, materials and components of the equipment used in the finest restaurants and hotels. Professional models warranted **FOR HOME USE ONLY.**

## IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces! Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse base, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning or storing the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the BroilKing Factory Service Department (call 860-738-2200 first) for examination, repair or adjustment. (Canadian customers contact BroilKing for Canadian service locations.)
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. A fire may occur if this appliance is covered or touching flammable material including curtains, walls, etc., when in operation. **To avoid excessive heat on wall(s) while cooking, always keep a space of at least 4" between your BroilKing range and your rear and side walls.**
12. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
13. Do not clean with metal scouring pads. They can scratch and ruin the finish of your unit. Pieces can also break off the pad and touch electrical parts, creating a shock hazard.
14. **Exercise extreme caution when using containers constructed of ceramic or glass. Do not use plastic dishes or plastic wraps on heating elements.**
15. Do not cover the range with metal foils; this may cause overheating of the unit.
16. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

**NOTES:** A short power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

Your unit is equipped with a grounded, current-carrying 3 pronged plug which will fit into any standard 3 pronged outlet. This is a safety feature. **Electrical connection must be a proper outlet for the 3 pronged cord. Before connecting power, make sure the voltage and frequency correspond to the data plate on the unit.**

## OPERATING INSTRUCTIONS

### General Description:

Our portable ranges are the solution for high-demand use. The high-grade, long-life heating plates are equipped with an infinitely variable control. The light will come on **ONLY** during heat cycle. It will cycle on and off with temperature.

### Initial Use:

Heat the appliance without a pot for approximately 10 minutes at maximum setting in order for the special coating to seal. Temporary smoking is normal during initial use.

### Cooking Utensils:

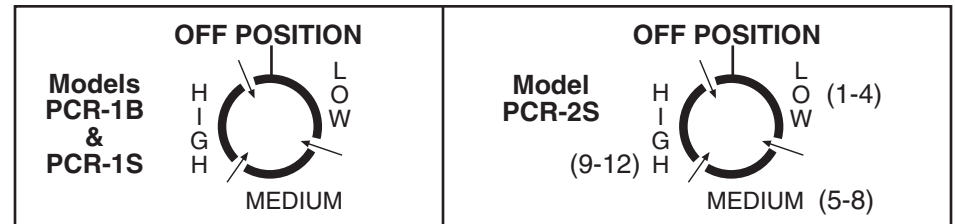
Use only pots and pans designed for electric ranges with the suitable diameter. Uneven or too-small pot bottoms do not allow efficient heating and will result in loss of energy.

- The PCR-1B & PCR-1S cast iron heating elements are 7-1/8" diameter.
- The PCR-2S cast iron heating elements are 7-3/8" diameter (large) and 6" diameter (small.)

### Directions for Use:

The heating element is equipped with a patented thermostatic system which gives an infinitely variable temperature selection. Your heating element always heats up with maximum power until it reaches the temperature you selected. Thereafter, the thermostat adjusts itself to maintain the temperature; this is indicated by the pilot lamp going on and off. After a short period of time, you will find the temperature that is right for your application, and re-setting the temperature is generally not necessary.

### Temperature Range Settings



### For Your Safety:

- In use, all surfaces will get hot. Please use caution when handling the appliance, to avoid the risk of getting burned.
- Keep the cords of this and other adjacent electric appliances away from the range.
- Overheated fat or oil can ignite. Foods prepared with fats or oils are not to be left on the range without supervision.
- Never immerse the appliance in water for cleaning purposes. Be sure that no water or steam can infiltrate the underside.
- Always place the appliance on a heat-resistant surface. (continued)